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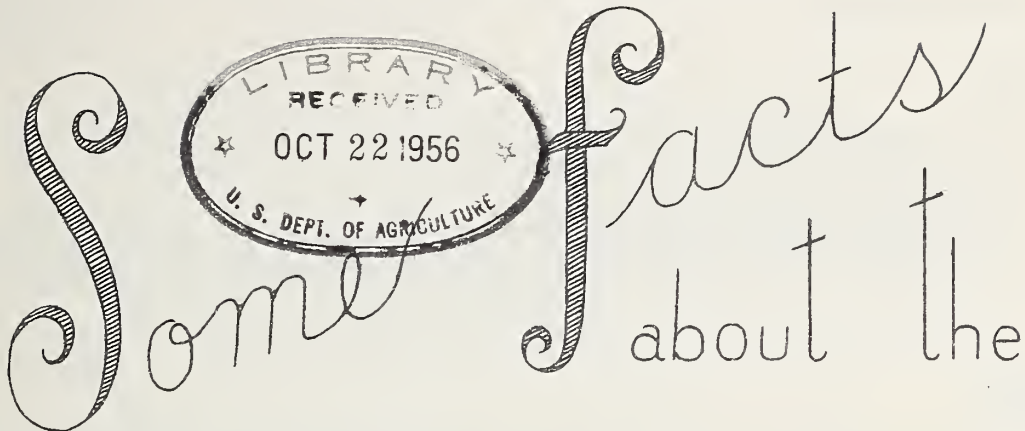


BOOK NUMBER

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UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE



Processed Products Standardization and Inspection Service

- * Is a voluntary service of the United States Department of Agriculture.
- * Has developed National grade standards for 123 processed foods.
- * Trained Federal inspectors apply grade standards, when requested, to measure quality of any given lot.
- * Thirty-two field inspection offices with laboratories furnish nation-wide service.
- * Inspectors in over 300 seasonal food processing plants:
 - assist management in quality control;
 - determine and certify grade of each lot packed.
- * Inspects more than 300 different kinds of processed foods annually.
- * Processing plants are eligible for service at plant if they meet sanitary and operating requirements.
- * During fiscal 1953-54 the Service inspected:
 - 111,200,000 cases of canned foods;
 - 1,798,000,000 pounds of frozen, dried and other processed foods;
 - at an average cost of approximately 1-1/2 cents per case or equivalent.

PROCESSED PRODUCTS STANDARDIZATION AND INSPECTION SERVICE

I Standardization.

Purpose:

- to provide quality yardsticks which represent faithfully the steps or differences in market value.
- to bring about a uniform quality description in simple, easily understood terms upon which satisfactory trading can be effected.
- to assist in establishing quality control programs.

Method:

- grades must serve processors, distributors and consumers and make realistic allowance for characteristics of product to be graded.
- draw upon experience, practices, and views of industry by personal contact with leading representatives.
- determine number of grades or levels of quality required by nature of the particular product and customary packing and marketing practices.
- ascertain quality factors which determine consumer acceptance.
- determine weight to be assigned to each quality factor in scoring on basis of 100 points.
- determine allowances and requirements of each grade for each quality factor.
- prepare objective tests, whenever practicable, for measuring the quality of each factor.
- submit proposed marketing grade standards to industry representatives and other informed persons inviting comment, suggestions, and discussion before final adoption.

Present Status:

- grade standards for 123 processed food products, including canned and frozen fruits and vegetables, dried fruits, honey, sugar, and other processed food products.
- laboratory equipment for making necessary microscopic, chemical, bacteriological, and physical determinations.
- colored models, photographs, drawings, color comparators, and other visual aids to assure uniform application of standards.

II Inspection.

Purpose:

- to apply quality yardstick in determining grade of a particular lot.
- to certify the quality, condition, and grade of a particular lot by means of a legally accepted inspection certificate.
- through contractual inspection service assist processor in quality control and marketing.

Method:

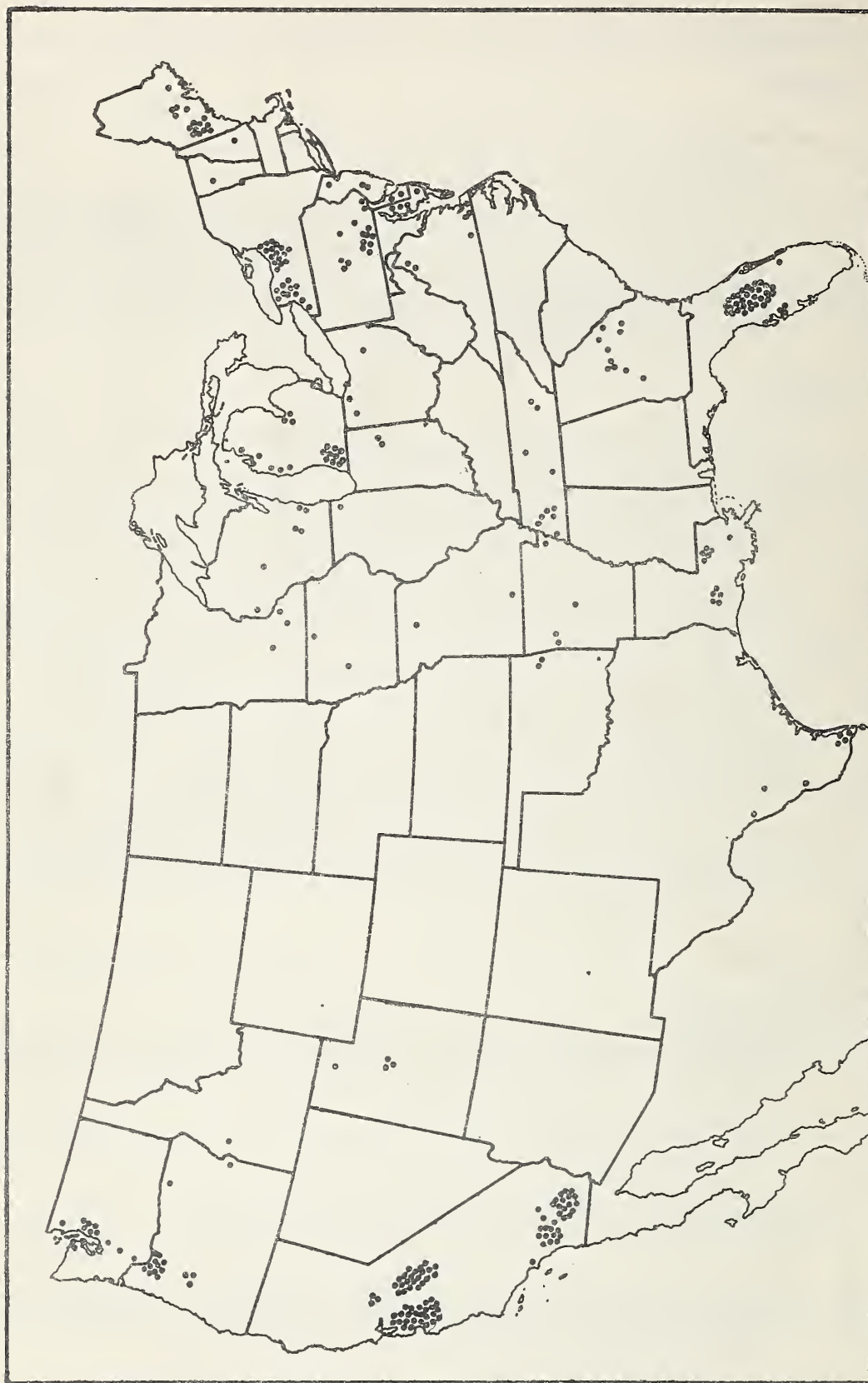
- record identity of lot to be inspected by quantity, codes, case marks, lot number and location.
- draw representative samples at not less than the minimum rate prescribed in the regulations.
- determine net weight, vacuum, type, style, size, and other characteristics affecting value of product for use intended.
- determine correct numerical score for each grade factor, using objective tests or visual aids where required.
- make analysis by laboratory equipment as may be necessary to ascertain clean, sound, wholesome product.
- record all pertinent information, including statement of grade, on official inspection certificate to be furnished to applicant.

Present Status:

- over 300 seasonal processing plants using services of inspectors stationed in plant.
- a large proportion of canned and frozen food pack inspected on voluntary basis.
- uniform overall supervision promotes uniformity of methods and results.
- plants which conform to special additional requirements are authorized to use Department shield and U. S. grade designation on label.

PROCESSED PRODUCTS INSPECTION SERVICE

Food Products Plants under In-Plant Inspection



Each dot represents a food processing plant in which one or more inspectors are stationed during the packing season.

